



## **KYOWA SERVICE CENTER**

Rm. 1203 State Center Building  
#333 Juan Luna St., Binondo  
Manila, Philippines

## **INDUCTION COOKER**

**MODEL # KW-3635**

Voltage: 230V a.c. 60Hz Power: 1400 WATTS



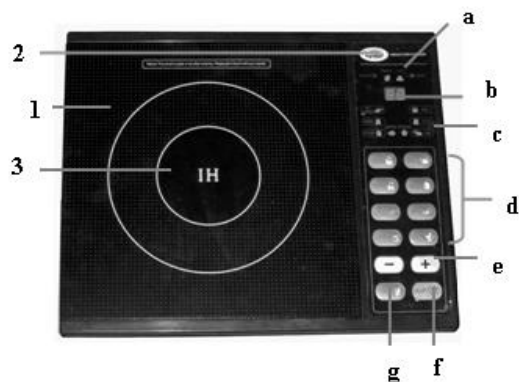
## **INSTRUCTION MANUAL**

## CONGRATULATIONS

You are now a proud new owner of a KYOWA Induction Cooker model no. KW-3635.

Before using for the first time, kindly take time to carefully read your instruction manual. Please observe all safety precautions and follow operating procedures. After reading, kindly store your instruction manual in a safe place for your future reference. Should you pass on this Induction Cooker to a third party, please hand over this instruction manual as well.

## PARTS DESCRIPTION



### 1. Top Shell/Cover

### 2. Control Panel (soft touch buttons)

- a. Indicator lights
- b. Timer/power display
- c. Cooking indicator lights
- d. Cooking selection button
- e. Power/Temperature setting
- f. On/Off switch
- g. Timer setting button

### 3. Coated Crystal Plate

### 4. Bottom Shell/Cover

### 5. Air inlet

### 6. Foot Stand with Rubber

### 7. Air Outlet / Exhaust Fan

## ERROR DISPLAYS

- E0:** The Induction Cooker cannot sense the pan/or no pan is placed on top of plate /or using not acceptable pan.
- E2:** The surface of Induction Cooker is too high. An alarm will sound, and the Induction Cooker will shut down after 2 minutes.
- E3:** Power voltage exceeds 275V. An alarm will sound, and the Induction Cooker will not function at this stage.
- E4:** Power voltage is lower than 100V. An alarm will sound, and the Induction Cooker will not function at this stage.
- E5:** Open circuit of surface sensor. An alarm will sound, and the Induction Cooker will not function at this stage.
- E6:** The IGBT (Transistor) is short circuited or has open circuit. An alarm will sound, and the Induction Cooker will not function at this stage.

## SERVICE AND REPAIR

- Do not operate your KYOWA Induction Cooker if the unit malfunctions or appears damaged in any manner. Bring the complete product to the place of purchase or to any authorized KYOWA dealers for inspection, repair or replacement.
- Do not disassemble your KYOWA Induction Cooker by yourself. No user serviceable parts inside. Refer all needed repair to an authorized KYOWA service facility ONLY.

## CLEAN AND CARE

- Do not wash the Induction Cooker with water or any liquid.
- Make sure that Induction Cooker is unplugged from power outlet when cleaning.
- Conduct regular cleaning of body and panel to prevent accumulation of dirt and stains.
- Clean the body and panel from oil residue using mild detergent and damp cloth. Clean the air inlet and outlet with soft brush or cleaner.
- Cut-off the BNC if not in use to prolong the usage span of induction stove and to keep home safe.
- Switch OFF first before unplugging the Induction Cooker from power outlet.
- Keep the Induction Cooker clean to prevent attraction from bugs and other insects. Trapped bugs and insects inside the appliance may cause the Induction Cooker to malfunction.

## TROUBLESHOOTING

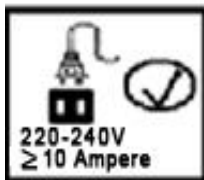
Problem Encountered	What to check
No light appears after pressing ON/OFF switch.	<ul style="list-style-type: none"> <li>• Check connection of plug to outlet if loose</li> <li>• Check condition of switch, socket, and power cable if in good condition</li> </ul>
Does not produce heat even after the buzzer sound and indicator light is ON.	<ul style="list-style-type: none"> <li>• Check if pan used is acceptable (note: not all classified as stainless pot/pan is suitable to the Induction Cooker)</li> <li>• Check if pan is placed at the center of the panel</li> <li>• Check if bottom of pan complies in acceptable size and appearance that can be recognize by Induction Cooker.</li> </ul>
Sudden stoppage while in use.	<ul style="list-style-type: none"> <li>• Check if there is source of high temperature in the surrounding of Induction Cooker.</li> <li>• Check if air inlet and outlet is blocked</li> <li>• Check if set time is reached.</li> <li>• Check if monitor display error which means that system protection functions.</li> </ul>
No light appears after pressing ON/OFF switch.	<ul style="list-style-type: none"> <li>• Check connection of plug to outlet if loose</li> <li>• Check condition of switch, socket, and power cable if in good condition</li> </ul>

## ADVANTAGES OF KW-3635 INDUCTION COOKER

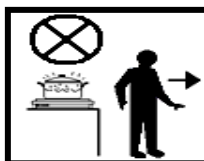
- **Energy/Heat Efficiency**  
Unlike ordinary electric stoves where electricity is first converted to heat and transferred to the cooking pot through conduction, the Induction Cooker generates heat on the cooking pot directly through Induction, resulting in greater energy efficiency.
- **Safe to use and Environment Friendly**  
The absence of open flame keeps the kitchen safe from any fire hazard. By significantly reducing the kitchen's ambient heat, induction cooking increases kitchen comfort and reduces cooling and ventilation needs. Slim design and light weight also makes the unit portable.
- **Easy to control Timer and Temperature**  
The Induction Cooker is controlled by microelectronic push button switches that regulate power and temperature accurately. It can be adjusted to needed timer setting with desired temperature level during each cooking course.
- **Auto intelligent failure check, safe and more reliable**  
The Induction Cooker automatically detects and shuts down for various adverse events such as occurrence of lightning, empty pan heating, high /low voltage, over heating, open/short circuits and when non-applicable pots or pans are used.
- **Easy to operate, more convenient to use.**  
More convenient to use by means of pressing push button controls with LED Display.
- **Economical**  
Efficient power output and reduced cooking time means less energy consumption and more costs savings.

## IMPORTANT SAFEGUARDS

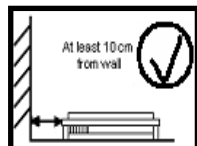
- Before plugging the Induction Cooker, make sure that the voltage output of the power outlet is 220V- 240V a.c. (alternating current) with at least 10 Ampere capacity.



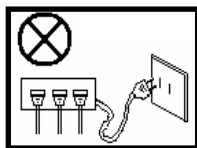
- Do not leave the Induction Cooker unattended while in use.



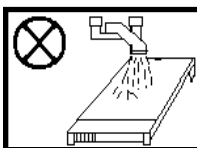
- Maintain at least 10-centimeter distance from wall for proper ventilation.



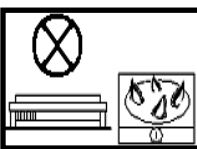
- Do not plug the Induction Cooker in extension wire outlet with multiple loads (with other appliance plugged in it) to prevent overloading and overheating of electrical wires.



- To reduce the risk of electric shock, do not immerse or expose the Induction Cooker to rain, moisture or any liquid.



- Do not operate or place any part of your Induction Cooker on or near any hot surface such as a gas or electric burner, hotplate or heated oven.



- Do not put cooking pot empty into the cooker or allow cooking pot to become empty when cooking. Doing so may damage the pot due to high temperature and might affect the performance of the cooker later on.

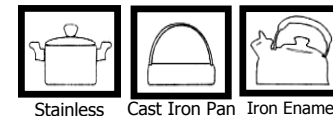


## SUITABLE COOKING WARES FOR THE INDUCTION COOKER

### Acceptable Pans / Pot to Use

#### Pan Material:

Made of iron metal, Stainless Steel  
Containing enough magnetic inducing material.



Stainless Cast Iron Pan Iron Enamel

#### Pan appearance and size:

With smooth and even finished bottom  
Bottom diameter is **16 cm to 24 cm only**.



Frying Pan Deep Frying Pan

### Not Acceptable Pans / Pot for Induction Cooker

#### Pan Material:

Non-iron metal, ceramic pot, glass,  
Pans with copper and aluminium  
bottom, etc



Pottery Pan Aluminum Pan

#### Pan appearance and size:

Rough/not smooth bottom,  
Bottom diameter is **less than 16 cm**.



The Diameter of the bottom is less than 16cm.

The feet of the bottom are too high

**G. Chafing dish key:** When using "Chafing dish key", the monitor displays **(P4)** and the cooker automatically cuts off its function at approximately 2 hours. During operation, you can change to manual function and control the temperature/power using the positive **(+)** and negative **(-)** keys. Timer can also be used/set.



**H. BBQ key:** When using "BBQ key", the monitor displays **(P6)**. The Induction Cooker starts heating with high power and cycles ON and OFF to maintain the temperature required for grilling. During operation, you can change to manual function and control the temperature/power using the positive **(+)** and negative **(-)** keys. Timer can also be used/set.



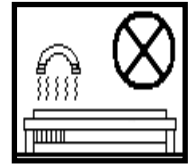
**Note:** This key is used for grilling meats on induction compatible flat grilling plate.

- After cooking, switch OFF the the Induction Cooker by pressing ON/OFF switch. The Indicator lamp will turn off.
- Do not forget to unplug the Induction Cooker after use. Hold the plug and pull from outlet. Do not unplug by yanking the power cord.

### CYCLE TIME SETTINGS for FUNCTION KEYS

Function Keys	Power (P)	Cut-off Function Time	Cycles ON / OFF
Warm key	P1	--	Yes
Boil	P6	28 minutes	--
Deep fry	P6	--	Yes
Soup	P5/P3/P2	1 hour 30 minutes	Yes
Steam	P5/P3	1 hour	--
Fry Vegetables	P4	--	Yes
Chafing dish	P4	2 hours	--
Barbeque	P6	--	Yes

- Keep the Induction Cooker away from magnetic materials. It will cause damage in its electronic parts/functions.



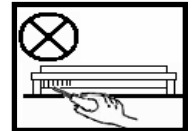
- Do not use the Induction Cooker if cord and plug is damaged.



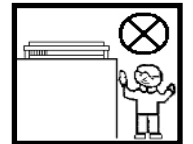
- Do not put dish cloth, paper, cushion, etc. on the panel of the Induction Cooker when in use to avoid risk of fire.



- Do not put wires or any metallic materials in the air vent / air entry of the Induction Cooker to avoid danger of electric shock.



- Close supervision is necessary when operating your KYOWA Induction Cooker near children. Never let children or physically/mentally handicapped persons operate the unit.



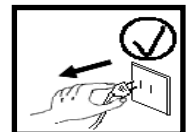
- Do not operate the Induction Cooker if the unit malfunctions or appears damaged in any way.



- Do not touch the top plate of Induction Cooker after use to avoid from getting scalded.



- Switch OFF the Induction Cooker and unplug from outlet when not in use or before cleaning.



## HOW TO USE

1. Plug your Kyowa Induction Cooker into power outlet (**220- 240 Volts / at least 10 Ampere capacity**). The ON/OFF key will light on, an alarm will sound and the monitor will display "--".



### NOTE:

The cooker is still not functioning at this stage.

After power cord is plugged, place the pot on top of the cooking plate surface. Switch ON the cooker by pressing ON/OFF key to initialize cooker function. After pressing the ON/OFF key, the default key is Chafing dish and P4 power setting. **(Use applicable pan/pot only)**.



2. The User may now select **manual or automatic** function for cooking.

### A. FOR MANUAL FUNCTION:

- A.1. Default key is Chafing dish. Press **+/-** keys to set the desired temperature. Press positive **(+)** key if you want to increase temperature/power or negative **(-)** key to lower temperature/power.



- A.2. After setting desired temperature, you can use timer for auto cut-off cooker function. Timer can be set by pressing the Timer button then set desired time by pressing **(+)** / **(-)** buttons. (For example, if you want to set the timer to 35 minutes, press the **(-)** button 3 times then press the **(+)** button five times)



- A.3 Under manual setting, you can directly adjust to your desired selection key at any time during cooking. After changing, the original power setting / time setting is cancelled.

### B. FOR AUTOMATIC FUNCTION:

Simply press desired selection key as follows:

- A. **Warm key:** When using "Warm key", the monitor displays **(P1)**. **(+)** and **(-)** keys are locked and cannot be used/set during operation. Change setting can be done by pressing other cooking selection keys.
- B. **Boil key:** When using "Boil key", the monitor displays **(P6)**. The power automatically cuts off its function in less than 30 minutes. **(+)** and **(-)** keys are locked and cannot be used/set during operation. Change setting can be done by pressing other cooking selection keys.
- C. **Deep Fry key:** When using "Deep Fry key", the monitor displays **(P6)**. The Induction Cooker starts heating with high power then it cycles ON & OFF to maintain the temperature required for deep fry. **(+)** and **(-)** keys & timer can be used/set during operation.
- D. **Soup key:** When using "Soup key", the monitor displays **(P5)**. Power cycles from **P5** to **P2**. The cooker automatically cuts off its function after 1 hour and 30 minutes. **(+)** and **(-)** keys are locked and cannot be used/set during operation. Change setting can be done by just simply pressing the other cooking selection keys.
- E. **Steam key:** When using "Steam key", the monitor displays **(P5)**. Power changes from **P5** to **P3** after 30 minutes. The cooker automatically cuts off its function after 1 hour. **(+)** and **(-)** keys are locked and cannot be used/set during operation.
- F. **Fry Vegetable:** When using "Fry Vegetable key", the monitor displays **(P4)**. The Induction Cooker starts heating then power cycles ON and OFF to maintain the temperature required for frying. During operation, **(+)** and **(-)** keys and timer can be used/set.

